

#46 Sour Redcurrant Ale

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **22**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (37%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (37%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (11.1%) | 75 % | 20 |
| Grain | Rice, Flaked | 0.4 kg (14.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Puławski | 50 g | 10 min | 8.9 % |
| Whirlpool | Puławski | 50 g | 0 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------------|--------|-----------|----------|
| Flavor | czerwona pożeczka | 1500 g | Secondary | 7 day(s) |
| Other | lactobacillus plantarium | 4.5 g | Mash | --- |

Notes

- Kettle Sour - Zawartość 10 kapsułek Sanprobi IBS do brzezki na 48h, następnie gotowanie.
Oct 23, 2019, 10:19 PM